

## SERVICE INSTRUCTIONS

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please call our Consumer Service Department at 1-800-323-9519 or visit our website at [www.crockpot.com](http://www.crockpot.com).

### 1 YEAR LIMITED WARRANTY

Sunbeam Products, Inc., doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty. This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

#### What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise. JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

#### How to Obtain Warranty Service

##### In the U.S.A.

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

##### In Canada

If you have any questions regarding this warranty or would like to obtain warranty service, please call 1-800-323-9519 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc. doing business Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20 B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department. PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

To register your product, please visit us online at [www.crockpot.com](http://www.crockpot.com).

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# CROCK·POT®

• THE ORIGINAL SLOW COOKER •

## One Pot™



## Cookbook and Owner's Manual

Read and Keep These Instructions

[www.crockpot.com](http://www.crockpot.com)

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## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch heated surfaces.
9. Do not place heating base on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
11. Do not use appliance for other than intended use.
12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into heated One Pot™ stoneware.
13. To disconnect, press/switch OFF then remove plug from wall outlet.
14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
15. Keep 6 inches from the wall and 6 inches clear on all sides.
16. **Caution:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the One Pot™ stoneware provided.
17. The heat diffuser must be used when cooking with the One Pot™ stoneware directly on electric stovetops (coil or ceramic).

## SAVE THESE INSTRUCTIONS

This appliance is for HOUSEHOLD USE ONLY.

There are no user-serviceable parts inside. Do not attempt to service this product.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.

### POLARIZED PLUG



This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

**IMPORTANT NOTE:** Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

**NOTE:** During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

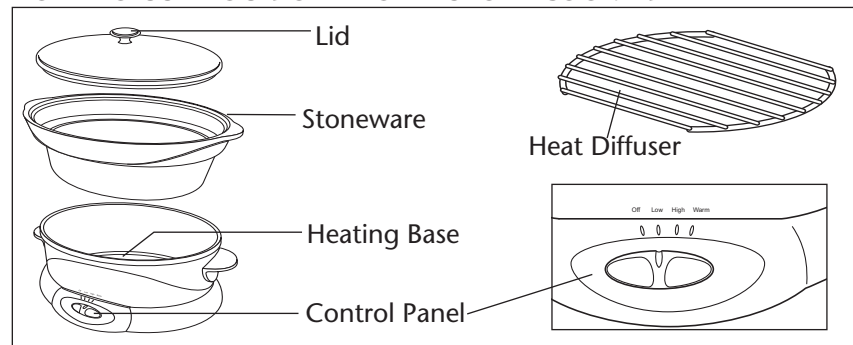
**NOTE:** Please use caution when placing your One Pot™ stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the One Pot™ stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

## BEFORE YOU USE YOUR ONE POT™ SLOW COOKER

Before you use your slow cooker, wash the lid and stoneware in WARM, soapy water and dry thoroughly.

NEVER immerse the heating base in water or any other liquid.

## HOW TO USE YOUR ONE POT™ SLOW COOKER



### SAUTÉING

1. Place the One Pot™ stoneware onto one of the large burners on the stovetop.

**IMPORTANT:** When using the One Pot™ stoneware directly on an electric stovetop (coil or ceramic), the heat diffuser (included) must be used. Place the heat diffuser onto one of the large burners and position the One Pot™ stoneware on top of the heat diffuser.



2. Coat the inside of the One Pot™ stoneware with oil or butter and place food into the One Pot™ stoneware. DO NOT heat empty One Pot™ stoneware on the stovetop. Always ensure there is liquid or food inside the One Pot™ stoneware when heating.
3. Set the stove temperature to LOW before increasing to MEDIUM. Turn down heat as necessary to avoid overcooking. DO NOT use your One Pot™ stoneware on the HIGH setting on stovetop burners.
4. Stir food in the One Pot™ stoneware often, when cooking on the stovetop. DO NOT use metal utensils, because they will scratch the One Pot™ stoneware.

## SLOW COOKING

1. Insert stoneware into the heating base, place your food into the stoneware, and plug in the unit.
2. Slide the control to the desired setting. Your One Pot™ slow cooker has three temperature settings. LOW is recommended for slow “all-day” cooking. One hour on HIGH equals about 1 ½ to 2 hours on LOW. WARM is ONLY for keeping already cooked food at the perfect serving temperature. DO NOT cook on the WARM setting.
3. When cooking is done, slide control to OFF. Unplug from outlet and allow it to cool before cleaning.

## ROASTING/BROILING

The One Pot™ stoneware can also be used as a traditional roasting pan in your oven.

## USAGE NOTES

- If there is a power outage, the food may be unsafe to eat. If you are unaware of how long the power was out, discard the food inside.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking.
- The removable One Pot™ stoneware is refrigerator, stovetop, oven and microwave safe. NEVER freeze water or water-based foods in the One Pot™ stoneware.
- Always use pot holders or oven mitts when handling the One Pot™ stoneware and lid, as well as when moving the heating base. The handles will become hot when in use.
- ALWAYS use a trivet or hot pad underneath the heated One Pot™ stoneware when placing on tables or countertops.
- Due to the unique manufacturing process of the One Pot™ stoneware, you may see variations in the glazed surface. This is normal and does not affect performance.
- Turn unit off and unplug when cooking is done and before cleaning.
- To avoid over or undercooking, always fill the One Pot™ stoneware ½ to ¾ full and conform to the recommended cook times. To prevent spillover do not fill One Pot™ stoneware higher than ¾ full.
- The heat diffuser must be used when cooking with One Pot™ stoneware directly on electric stovetops (coil or ceramic).

- Place the One Pot™ stoneware on one of the large burners on LOW or MEDIUM settings only.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe	Broiler Safe
Lid	Yes	Yes	Yes	Yes	No
One Pot™ Stoneware	Yes	Yes	Yes	Yes	Yes

## HOW TO CLEAN YOUR ONE POT™ SLOW COOKER

- ALWAYS turn off your slow cooker, unplug it from the electrical outlet, and allow it to cool before cleaning.
- The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove the residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
- The lid will not withstand sudden temperature changes. Do not wash the lid with cold water when it is hot.
- The outside of the heating base may be cleaned with a soft cloth and WARM, soapy water. Wipe dry. Do not use abrasive cleaners.  
**CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.

## HINTS AND TIPS

### PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the One Pot™ slow cooker during the last 30 minutes of cook time.

### BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

### VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

### HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

### MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

### SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

### MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always ½ to ¾ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW or 2 hours on HIGH is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

**FISH**

- Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

**LIQUID**

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of 1/2 full and a maximum of 3/4 full, and conform to recommended cook times.

**Signature Chili**

***Add corn, substitute turkey for ground beef, or omit meat as desired. For additional heat, add a couple of chopped chipotle peppers in adobo sauce.***

- Olive oil
- 3 pounds hamburger
- 1 12-ounce can beef broth
- 1 teaspoon oregano
- 3 teaspoons chili powder
- 1 teaspoon cumin
- 5 cloves garlic
- 2 12-ounce cans pinto beans, drained and rinsed
- 2 12-ounce cans of red kidney beans, drained and rinsed
- 5 dashes hot sauce
- 2 28-ounce cans crushed Italian tomatoes
- 1 12-ounce can of tomato paste
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne pepper
- 1 red pepper, diced
- 1 green pepper, seeded and diced
- 2 Serrano chili peppers, minced
- 1 long red pepper, diced

**Visit the Crock-Pot® slow cooker website at [www.crockpot.com](http://www.crockpot.com) for additional hints, tips and recipes or call 1-800-323-9519.**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

### Optional Garnishes:

Shredded Cheddar cheese  
 Chopped avocado  
 Sour cream  
 Chopped fresh cilantro

1. Coat the bottom of the One Pot™ stoneware with olive and place on the stovetop set to MEDIUM heat. Crumble and brown meat. Drain fat.
2. Add all other ingredients to the One Pot™ stoneware with meat and set in slow cooker heating base.
3. Cover and cook on LOW for 6-8 hours or on HIGH for 2-4 hours.
4. Stir occasionally and mix well before serving. Garnish as desired.

**Serves 6-8**

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### Beef Stew

---

½ cup flour  
 1 teaspoon salt  
 1 teaspoon pepper  
 4 pounds beef chuck, cubed  
 Olive oil  
 2 onions, sliced  
 1 cup mushrooms, sliced  
 1 cup fresh parsley, minced  
 6 teaspoons minced garlic  
 4 bay leaves  
 2 cups red or white wine  
 1 cup beef broth

1. Mix the flour, salt, and pepper. Dredge beef in flour and coat the bottom of the One Pot™ stoneware with olive oil. Place One Pot™ stoneware on stovetop set to MEDIUM-LOW heat. Heat oil and sear beef on all sides (in two batches).
2. Add remaining ingredients in One Pot™ stoneware, cover; and place One Pot™ stoneware in slow cooker heating base. Cook on LOW for 4-6 hours or on HIGH for 2-3 hours.

**Serves 6-8**

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## Pot Roast

**Spread the contents of a small jar of horseradish around the outside of the roast before placing in One Pot™ stoneware for a savory, aromatic twist on this classic.**

¼ cup flour  
 2 teaspoons salt  
 1 teaspoon pepper  
 3½-4 pounds pot roast  
 3 carrots, sliced  
 3 potatoes, quartered  
 2 onions, sliced  
 1 stalk celery, sliced  
 1 cup mushrooms, sliced  
 3 tablespoons flour  
 ¼ cup water, beef broth or wine

1. Combine ¼ cup flour, salt, and pepper; coat meat.
2. Place all vegetables, except mushrooms, into One Pot™ stoneware. Top with the roast. Spread mushrooms over roast. Cover; place One Pot™ stoneware in the heating base and cook on LOW for 10-12 hours or on HIGH for 6-8 hours.
3. To thicken gravy, make a paste out of 3 tablespoons flour and water and stir into liquid in the One Pot™ stoneware.

**Serves 6-8**

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## Barbecue Ribs

### BBQ Sauce:

Canola oil or vegetable oil  
 2 small red onions, finely chopped  
 3-4 cloves garlic, peeled and minced  
 1 lemon, juiced  
 1 cup brown sugar, packed  
 ½ cup cider vinegar  
 1 cup ketchup  
 2 tablespoons Worcestershire sauce  
 1 tablespoon hot pepper sauce, or to taste  
 ½ teaspoon chili powder  
 2 racks of baby back ribs, cut into 3-4 rib pieces

1. Coat the bottom of the One Pot™ stoneware and place on stovetop and set to MEDIUM heat. Add garlic and onions and sauté until softened and lightly browned. Stir in remaining ingredients and simmer gently for about 5 minutes. Remove half the sauce to use for serving.
2. Transfer One Pot™ stoneware to slow cooker heating base. Add ribs to sauce, cover, and cook on LOW for 7-9 hours or on HIGH for 4-6 hours.
3. To serve, cut ribs between bones and pass extra sauce.

**Serves 6**

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## Pulled Pork

***Pulled pork can also be done with a large pork butt or pork shoulder. Simply cook the pork until tender, then remove and shred meat, removing any additional fat and bone from roast, and pour off and discard all drippings from the bottom of the One Pot™ stoneware. Place shredded pork back into One Pot™ stoneware and add your favorite bottled or homemade sauce and heat.***

2½ pounds pork loin, trimmed of any fat  
 1 14-ounce bottle of your favorite barbecue sauce  
 1 teaspoon brown sugar  
 1 tablespoon fresh lemon juice  
 1 medium onion, chopped  
 8 hamburger buns or hard rolls

1. Place the pork roast in the One Pot™ stoneware. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 10-12 hours or on HIGH for 5-6 hours.
2. Remove the pork roast from the One Pot™ stoneware, and pull the meat into shredded pieces. Pour out any liquid in the One Pot™ stoneware, and combine pork with the remaining ingredients in the One Pot™ stoneware. Cover and cook on HIGH for 2 hours.
3. Serve the barbecued pulled pork on hamburger buns or hard rolls.

**Serves 8**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Mom's Brisket

1 2-pound beef brisket, scored on both sides  
 Olive oil  
 2 teaspoons paprika  
 Water to cover meat  
 1½ cups ketchup  
 2 large onions, diced  
 2 tablespoons horseradish  
 4 Yukon Gold potatoes, peeled and cut into 1-inch pieces  
 2 teaspoons paprika  
 Kosher salt and pepper to taste

1. Rub paprika over meat and place in One Pot™ stoneware. Coat bottom of One Pot™ stoneware with oil and place on stovetop set to MEDIUM heat. Sear meat on both sides.
2. Add enough water to cover the meat. Add ketchup, onions and horseradish. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 7-9 hours or on HIGH for 3-5 hours, until meat is tender.
3. Cool meat and cut in diagonal thin slices. (At this point, meat can be refrigerated overnight).
4. Sprinkle potatoes with paprika and add to One Pot™ stoneware. Place sliced meat on top of potatoes and place One Pot™ stoneware in slow cooker heating base. Cover and cook on LOW for 6-8 hours or on HIGH for 3-4 hours until potatoes are tender.

**Serves 4**

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## Meatballs and Spaghetti Sauce

### Meatballs:

4 pounds ground beef  
 2 onions, chopped  
 2 cups bread crumbs  
 ½ cup fresh Italian parsley, minced  
 4 teaspoons minced garlic  
 1 teaspoon black pepper  
 1 teaspoon dry mustard  
 4 eggs, beaten

### Spaghetti Sauce:

1 28-ounce can peeled tomatoes  
 2 tablespoons olive oil  
 2 cloves of garlic or more to taste, finely minced  
 ½ cup chopped fresh basil  
 1 teaspoon sugar  
 Salt and pepper

1. Combine meatball ingredients. Form into walnut sized balls. Place the meatballs in the One Pot™ stoneware and set in an oven preheated to 350 °F for 20 minutes (or meatballs can be seared in oil on the stovetop set to MEDIUM heat).
2. Combine all sauce ingredients and mix thoroughly. Pour over meatballs in One Pot™ stoneware. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 3-5 hours or on HIGH for 2-4 hours.
3. Adjust seasonings and serve with cooked pasta.

**Serves 8-10**

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## Boston Baked Beans

**Add chopped hot dogs to the beans for the traditional frank and beans favorite.**

2 pounds dried small white beans  
 12 cups water  
 2 teaspoons salt  
 1 cup molasses  
 2 tablespoons dry mustard  
 ½ cup dark brown sugar  
 ½ cup chopped onions  
 ¼ cup salt pork or thick sliced bacon, chopped into small pieces  
 Olive oil

1. Soak beans in water in uncovered One Pot™ stoneware overnight (or for a minimum of 8 hours). After soaking, place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 3 hours. Drain liquid reserving 1 cup and set aside. Remove beans and set aside.
2. Coat bottom of One Pot™ stoneware with olive oil and add salt pork or bacon; sauté on stovetop set to MEDIUM heat for 5-10 minutes to render fat.
3. Add 1 cup liquid from beans (saved from soaking) and remaining ingredients including reserved beans into the One Pot™ stoneware. Mix together on stovetop set to MEDIUM heat for 10 minutes until blended.
4. Remove from stovetop and place One Pot™ stoneware in slow cooker heating base. Cover and cook on LOW for 10-12 hours or on HIGH for 6-8 hours.

**Serves 8**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

**Corned Beef and Cabbage**

12 new potatoes, quartered  
4 carrots, sliced  
4 pounds corned beef brisket  
2 onions, sliced  
3 bay leaves  
8 black peppercorns  
Water to cover  
1 head cabbage, wedged

1. Place potatoes and carrots in bottom of One Pot™ stoneware. Add brisket, onion, bay leaves and peppercorns.
2. Add enough water to cover. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 8-10 hours or on HIGH for 4-5 hours. Add cabbage halfway through cooking.

**Serves 6-8**

**Mulled Cider**

1 gallon apple cider  
1/3 cup brown sugar  
15 whole cloves  
10 whole allspice berries  
5 whole cinnamon sticks

1. Combine all ingredients in the One Pot™ stoneware.
2. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on HIGH for 30 minutes and then turn to LOW for up to 5 hours. The longer the spices are left in, the stronger the “mulling”.

**Serves 12-16**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

**Honey Glazed Chicken Wings**

Vegetable oil  
3 pounds chicken wings, tips removed  
1 teaspoon freshly ground pepper  
1 cup honey  
1/2 cup soy sauce  
1 clove garlic, minced  
2 tablespoons tomato paste  
1 teaspoon sugar  
2 teaspoons water

1. Coat bottom of One Pot™ stoneware with oil. Place One Pot™ stoneware on stovetop set to MEDIUM heat. Brown chicken wings on each side, about 1-2 minutes per side (in 2 batches if necessary). Remove chicken with a slotted spoon and continue browning until all chicken is browned. Place all the browned chicken back into the One Pot™ stoneware.
2. In a medium bowl, combine the honey, soy sauce, 1 1/2 tablespoons vegetable oil, and garlic. Whisk in the tomato paste, sugar, and water. Pour the honey sauce over the chicken. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 6 to 8 hours or on HIGH for 3 to 4 hours.

**Serves 6-8**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Refried Bean Dip with Blue Tortilla Chips

½ teaspoon salt  
 ½ teaspoon pepper  
 8 ounces taco sauce  
 6 8-ounce cans refried beans  
 3 cups shredded cheddar cheese  
 ¾ cup scallions or green onions, chopped  
 2 12-ounce packages blue tortilla chips

1. In a bowl, combine salt, pepper, taco sauce, and refried beans. In One Pot™ stoneware, start with ⅓ bean mixture and layer, alternating beans and cheese. Finish with cheese and top with scallions.
2. Place One Pot™ stoneware on slow cooker heating base, cover, and cook on LOW 2-4 hours. Serve with blue tortilla chips for dipping.

**Serves 10**

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## Cereal Snack Mix

6 tablespoons unsalted butter, melted  
 ½ teaspoon salt  
 2 tablespoons curry powder  
 5 cups rice squares cereal  
 2 tablespoons reduced sodium soy sauce  
 5 cups corn squares cereal  
 1 tablespoon sugar  
 1 cup tiny pretzels  
 1 tablespoon paprika  
 ⅓ cup lightly salted peanuts  
 2 teaspoons ground cumin

1. Pour butter in One Pot™ stoneware.
2. Stir in curry, soy, sugar, paprika, cumin, and salt. Stir in cereal, pretzels, and peanuts.
3. Place One Pot™ stoneware in the slow cooker heating base and cook uncovered on HIGH for 45 minutes, stirring often to avoid sugar scorching.
4. Set to LOW and cook uncovered for an additional 3-4 hours stirring often. Let cool and transfer to a large serving bowl.

**Serves 20**

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## Lemon and Tangerine Glazed Carrots

6 cups sliced carrots  
1½ cups apple juice  
½ teaspoon salt  
6 tablespoons butter  
2 tablespoons lemon rind zest (grated)  
¼ cup brown sugar  
2 tablespoons tangerine rind zest (grated)

1. Combine all ingredients into One Pot™ stoneware and mix to combine.
2. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 4-5 hours or on HIGH for 1-3 hours.

**Serves 10-12**

## Sweet Plantains and Squash

1 cup coconut oil  
4 cups plantains or bananas or plantains (black skinned) cut into 2-inch chunks  
6 cups your favorite squash, cut into 2-inch chunks  
¼ cup sugar  
½ cup brown sugar  
¼ cup honey  
½ cup melted butter  
½ teaspoon salt  
1 cup raisins (optional)

1. In One Pot™ stoneware, heat coconut oil on stovetop set to MEDIUM heat and sauté bananas or plantains (black skinned) until soft and golden brown. Remove from stovetop, drain oil, and add remaining ingredients.
2. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 6-8 hours or on HIGH for 2-4 hours. Stir occasionally to baste plantains and squash with sauce.

**Serves 8**

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## Old Fashioned Sauerkraut

8 slices bacon, chopped  
 2 pounds sauerkraut (canned)  
 1 large head cabbage (or 2 small heads)  
 2½ cups chopped onions  
 ½ stick butter  
 2 tablespoons sugar  
 1 teaspoon salt  
 1 teaspoon pepper

1. Sauté bacon until crisp in One Pot™ stoneware on stovetop set to MEDIUM heat. Remove bacon and set aside. Save fat renderings.
2. Return One Pot™ stoneware to slow cooker heating base and add sauerkraut, cabbage, onions, butter, sugar, salt and pepper. Pour bacon and renderings over sauerkraut mixture. Cover and cook on LOW for 4-5 hours or on HIGH for 1-3 hours. Add your favorite bratwurst or knockwurst to this recipe to make an entire meal.

**Serves 8-10**

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## Gratin Potatoes with Asiago Cheese

10 slices bacon, cut into 1-inch slices  
 10 medium Yukon Gold potatoes, peeled and thinly sliced  
 1 cup Asiago cheese, freshly grated  
 2 cups heavy cream  
 Salt and freshly ground black pepper to taste

1. Add bacon to One Pot™ stoneware and place on stovetop set to MEDIUM heat. Sauté bacon until crispy and remove with a slotted spoon and set aside on a paper towel to drain.
2. Transfer the One Pot™ stoneware with the bacon fat to the heating base. Layer one-fourth of the potatoes on the bottom of the One Pot™ stoneware. Sprinkle one-fourth of the bacon over the potatoes and top with one-fourth of the cheese. Salt and pepper to taste. Continue layering until all of the potatoes, bacon, and cheese are used. Pour the cream over all.
3. Cover and cook on LOW for 7-9 hours or on HIGH for 5-6 hours. Adjust the seasonings to taste.

**Serves 4-6**

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### Beef Bourguignon

6 strips bacon, cut into 1- to 2-inch pieces  
3 pounds beef rump, cut into 1-inch cubes  
1 large carrot, peeled and sliced  
1 medium onion, sliced  
1 teaspoon salt  
½ teaspoon pepper  
3 tablespoons flour  
1 10-ounce can condensed beef broth  
2 cups red or Burgundy wine  
1 tablespoon tomato paste  
2 cloves garlic, minced  
½ teaspoon whole thyme  
1 whole bay leaf  
½ pound small white onions, peeled  
1 pound fresh mushrooms, sliced

1. Sauté bacon in One Pot™ stoneware on stovetop over MEDIUM heat until crisp. Remove bacon and set aside.
2. Add beef cubes to One Pot™ stoneware and brown well. Remove meat and set aside.
3. Brown carrot and onion in One Pot™ stoneware. Season with salt and pepper. Stir in flour, add broth, and mix well.
4. Add beef and bacon back to One Pot™ stoneware, mix, and place in slow cooker heating base.
5. Add wine, tomato paste, garlic, bay leaf, thyme, onions, and mushrooms. Cover; cook on LOW for 10-12 hours or on HIGH for 5-6 hours.

**Serves 6-8**

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### Easy Swiss Steak

1 3-pound to 4-pound top round or flank steak  
¼ cup + 2 tablespoons flour  
1 teaspoon salt  
teaspoon pepper  
Olive oil  
1 pound (16 ounces) cherry tomatoes, halved  
½ cup sliced yellow or white onion  
¼ cup sliced celery  
1 tablespoons steak sauce

1. Cut steak into 1-inch x 1-inch cubes. Mix ¼ cup of flour, salt, and pepper together. Toss the steak cubes in the flour mixture to coat.
2. Coat bottom of One Pot™ stoneware with oil and heat on stovetop set to MEDIUM heat. Sear steak on all sides. Remove from stovetop, drain and place One Pot™ stoneware in slow cooker heating base.
3. Add tomatoes onion, celery, and steak sauce. Cover and cook on LOW for 6-8 hours or on HIGH for 3-4 hours.
4. To thicken sauce, mix 2 tablespoons flour with ⅛ cup of water, then add to One Pot™ stoneware and mix well to thicken, and cook for and additional 15 minutes.

**Serves 8**

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## Taco Pie

Olive oil  
 3 pounds ground beef  
 6 tablespoons taco seasonings  
 4 8-ounce cans tomato sauce  
 1 teaspoon salt  
 1 teaspoon pepper  
 ¾ cup chopped onion  
 ¼ cup sliced black olives, drained  
 24 corn tortillas  
 3 cups shredded cheddar cheese

1. Coat bottom of One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Brown the ground beef with the taco seasonings. Drain off excess fat and place browned ground beef into a bowl.
2. In a separate bowl, combine tomato sauce, salt, pepper, onions, olives; mix into beef. Line One Pot™ stoneware with parchment paper on all sides and bottom. Alternate layers of tortillas and meat until all ingredients are used up. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 6-7 hours or on HIGH for 2-4 hours.
3. Remove lid, top with cheese, and bake in oven at 400 °F for 15-20 minutes to melt cheese. Remove from oven and let stand for 10 minutes. Remove pie by lifting out parchment paper, and place pie on plate. Slice into wedges and serve.

**Serves 6**

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## Zucchini and Beef Casserole

Olive oil  
 2 pounds ground beef  
 ½ cup onion, chopped  
 4 12-ounce jars tomato sauce (basil or marinara)  
 1 teaspoon Italian seasoning  
 1 teaspoon garlic salt  
 ½ teaspoon pepper  
 8 cups zucchini (sliced ¾-inch bias slices)  
 ½ cup grated Parmesan cheese  
 4 cups grated mozzarella cheese

1. Coat bottom of One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Brown the ground beef with the onions. Drain and remove from stovetop.
2. In a separate bowl mix ground beef with tomato sauce, Parmesan cheese, Italian seasonings, garlic salt, and pepper. In One Pot™ stoneware, alternate layers of zucchini and meat mixture. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 4-6 hours or on HIGH for 1½-3 hours.
3. When ready to serve, remove lid, top casserole with grated Mozzarella, and broil in preheated oven for 5-7 minutes, until cheese is browned. Remove from oven and place in slow cooker heating base to serve.

**Serves 8**

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## Hearty Meatball Stew

3 pounds ground beef or ground turkey  
 1 cup Italian bread crumbs  
 4 eggs  
 ½ cup milk  
 ¼ cup grated Romano cheese  
 2 teaspoons salt  
 2 teaspoons pepper  
 2 teaspoons garlic salt  
 12 ounces stewed tomatoes  
 12 ounces tomato paste  
 2 cups water  
 2 cups beef broth  
 1 tablespoon Italian seasoning  
 1 cup carrots, chopped  
 1 cup onions, chopped  
 ¼ cup celery, chopped

1. In a bowl, combine bread crumbs, eggs, milk, cheese, salt, pepper, garlic salt with ground beef and form into 2-inch round balls.
2. In One Pot™ stoneware, place carrots, onions, and celery on bottom; then add meatballs. Bake in oven 45 minutes, uncovered at 350 °F.
3. Remove from oven and place One Pot™ stoneware in slow cooker heating base. Add remaining ingredients, cover and cook on LOW for 4-6 hours or on HIGH for 2-4 hours.

**Serves 6-8**

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## Szechwan Spicy Short Ribs

Olive oil or vegetable oil  
 3 pounds boneless beef chuck country style short ribs, cut into 1½-inch cubes  
 2 ¾-ounce hot and spicy Szechwan seasoning mix  
 ⅓ cup soy sauce  
 ⅓ cup frozen concentrated orange juice  
 Grated peel from 1 large orange + 2 oranges for garnish  
 ¼ cup rice wine or dry sherry  
 2 tablespoons grated ginger  
 1½ tablespoons grated garlic  
 3 tablespoons brown sugar  
 2 tablespoons sesame oil  
 2 large red bell peppers, cut into small squares  
 1 bunch scallions, cut into 1-inch pieces + more for garnish

1. Coat bottom of One Pot™ stoneware with oil and place on stovetop set to MEDIUM heat. Sear ribs on all sides (do in two batches if necessary). Remove ribs from One Pot™ stoneware and set aside.
2. Add all other ingredients to One Pot™ stoneware except for sesame oil, bell peppers, and scallions. Bring to a simmer on stovetop over MEDIUM-LOW heat. Transfer One Pot™ stoneware to slow cooker heating base and add ribs back in.
3. Cover, and cook on HIGH for about 5 hours, or until ribs are very tender. During the last 2 hours of cooking, stir in the sesame oil, bell peppers, and scallions, and continue to cook on HIGH for the remaining 2 hours.
4. If there is still a lot of liquid at the end of the cooking time, spoon ribs and peppers onto a serving platter, and continue to cook, uncovered, until the sauce is reduced to a very thick sauce. Stir in ribs and peppers again and cook until heated through.

**Serves 6**

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## BBQ Turkey Legs

6 turkey legs drumsticks  
 2 teaspoons salt  
 2 teaspoons pepper  
 2 jars BBQ Sauce (or use recipe below)

### BBQ Sauce

½ cup molasses  
 ½ cup white vinegar  
 ½ cup ketchup  
 4 tablespoons Worcestershire sauce  
 1 teaspoons hickory smoke liquid  
 1 tablespoons onion powder  
 1 tablespoons garlic powder  
 1 teaspoon chipotle pepper

1. Season turkey legs with salt and pepper, and place in One Pot™ stoneware. Cover with BBQ sauce, coating evenly on all sides.
2. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 7-8 hours or on HIGH for 3-4 hours. Enjoy hot or cold.

**Serves 6**

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## Thai Chicken Coconut Curry

4 boneless skinless chicken breasts  
 Olive oil or vegetable oil  
 4 potatoes, chopped  
 1 jalapeño, diced  
 1 onion, chopped  
 2 teaspoons curry powder  
 1 clove garlic, minced  
 1 can chicken broth  
 1 can coconut milk (not sweetened)  
 1 bag frozen peas (10 ounces) defrosted  
 Salt and pepper to taste  
 Fresh cilantro, basil, or Thai basil chopped for garnish

1. Coat bottom of One Pot™ stoneware with oil and place on stovetop set to MEDIUM heat. Add chopped onion, garlic, and jalapeno, and sauté until soft.
2. Move onions, garlic, and jalapeno to one side of pan and brown chicken breasts on other side. Pan must be hot and chicken breasts dry to brown.
3. Place One Pot™ stoneware in slow cooker heating base, and add potatoes, chicken broth, coconut milk, salt and pepper, and curry powder. Cover, and cook on LOW for 6 hours or HIGH for 2-3 hours.
4. During the last thirty minutes of cooking time, add the peas.
5. Garnish with cilantro, basil, or Thai basil, and serve.

**Serves 4**

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## Braised Italian Chicken with Tomatoes and Olives \_\_\_\_\_

2 pounds boneless, skinless chicken thighs  
 Kosher salt and freshly ground black pepper  
 ½ cup flour  
 Olive oil  
 1 clove garlic, minced  
 ⅓ cup dry red wine  
 1 14½-ounce can diced tomatoes – drained  
 1 teaspoon chopped fresh rosemary  
 ½ teaspoon crushed red pepper flakes  
 ⅓ cup pitted, quartered Kalamata olives

1. Season the chicken with 1 teaspoon salt and ½ teaspoon black pepper. Spread the flour on a plate, and lightly dredge the chicken in the flour.
2. Coat the bottom of the One Pot™ stoneware with olive oil and place on the stovetop set to MEDIUM heat. Sear the chicken in two or three batches until well browned on both sides. Use additional oil as needed to prevent sticking.
3. Place all browned chicken in One Pot™ stoneware and add the garlic, red wine, tomatoes, and olives. Place One Pot™ stoneware in the slow cooker heating base, cover, and cook on LOW for 4-5 hours.
4. Add the rosemary and red pepper flakes, and cook an additional hour on LOW. Serve over cooked linguini.

**Serves 4**

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## Chicken Saltimbocca Style \_\_\_\_\_

6 boneless chicken breasts  
 12 slices of prosciutto  
 12 slices of provolone cheese  
 ½ cup flour  
 ½ cup grated parmesan cheese  
 2 teaspoon salt  
 2 teaspoons pepper  
 Olive oil  
 1 teaspoon dried and ground sage  
 2 8-ounce cans cream of mushroom soup  
 ¾ cup white wine (optional)  
 Toothpicks

1. Slice chicken breasts into halves, and pound until ½-inch thick (pound between wax paper or plastic wrap). Place one slice of prosciutto and one slice of provolone on chicken and fold 3 times. Hold together with toothpicks.
2. On a plate, mix flour, parmesan cheese, salt, and pepper. Dip chicken in flour mixture and set aside (this can be put aside for one hour or made 2-3 days in advance).
3. Coat One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Brown chicken on both sides. When completed, drain oil and place One Pot™ stoneware in the slow cooker heating base. Add chicken soup, sage and wine. Cover and cook on LOW for 5-7 hours or on HIGH for 2-3 hours.
4. To thicken the sauce, add some of the leftover flour mixture to the One Pot™ stoneware about 15 minutes before serving.

**Serves 6**

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## Chicken and Ham Pie

2 8-ounce cans cream of mushroom soup  
 2 cups diced ham  
 2 cups diced boneless chicken  
 1 12-ounce package frozen peas and onions  
 1 8-ounce package frozen corn  
 ½ stick butter, melted  
 ¼ teaspoon dried marjoram  
 ¼ teaspoon dried thyme  
 ½ cup chopped celery  
 2 tablespoons cornstarch (+ 2 teaspoons water)  
 1-2 packages buttermilk biscuits (unbaked)

1. Combine soup, ham, chicken, frozen vegetables, celery, marjoram, and thyme in One Pot™ stoneware. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 4-5 hours or on HIGH for 1-3 hours. Remove One Pot™ stoneware from base.
2. Mix cornstarch and water together in bowl; add to One Pot™ stoneware.
3. Place biscuits on top of mixture, brush with butter and bake in oven at 350 °F for 25-30 minutes, until biscuits are golden brown. Remove from oven and serve.
4. Pie maybe held in One Pot™ stoneware in heating base on WARM setting until ready to serve.

**Serves 8-10**

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## Braised Pork Shanks with Israeli Couscous and Root Vegetable Stew

*This recipe was created by renowned Chef Tom Valenti of Ovest Restaurant in New York City.*

2 cups water  
 Pinch salt  
 1⅓ cup Israeli couscous (or regular couscous)  
 4 24-ounce pork shanks, bone in, skin removed  
 Coarse salt  
 Freshly ground black pepper  
 1 cup olive oil  
 4 large carrots, peeled and cut on the bias into 1-inch segments  
 (set 2 carrots aside for later in this recipe)  
 1 Spanish onion, peeled and quartered  
 4 stalks celery, cut on the bias into 1-inch segments  
 (set 2 stalks aside for later in this recipe)  
 4 cloves garlic, peeled and smashed  
 2 cups dry white wine  
 ¼ cup distilled white vinegar  
 ¼ cup tomato paste  
 1-1½ quarts low sodium chicken broth  
 (amount will vary depending on the size of the shanks)  
 2 tablespoons mustard oil (optional)  
 1 tablespoon whole black peppercorns

### Couscous:

1. Place the One Pot™ stoneware on stovetop set to MEDIUM-LOW heat. Add 2 cups of water and a pinch of salt, and bring to a boil.

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2. Add 1½ cups of Israeli couscous and cook, stirring until tender about 6-8 minutes. Drain and use immediately or rinse under cold water and reserve for later use.

### **Pork Shanks:**

1. Season the shanks well with salt and pepper.
2. Place the One Pot™ stoneware on stovetop set to MEDIUM-LOW heat, add the oil and heat until hot but not smoking. Add the shanks and brown on all sides. Remove and set aside.
3. Pour off all but about 2 tablespoons of oil or enough to coat the bottom of the One Pot™ stoneware. Add half of the carrots, half of the celery, the onion and garlic and cook on stovetop over a MEDIUM-LOW heat until the vegetables are soft but not brown, about 5 minutes.
4. Add the tomato paste, wine, vinegar, mustard oil, chicken broth and peppercorns and bring to a boil, stirring and scraping up any browned bits stuck to the bottom of the pan. Return the shanks to the One Pot™ stoneware and place One Pot™ stoneware in the heating base. Cover; cook on HIGH for 2 hours, turning the shanks every 20 minutes or so.
5. Remove the shanks, strain out all of the solids from the braising liquid, and add in the uncooked carrot and celery. Place the shanks back in One Pot™ stoneware and, and transfer One Pot™ stoneware to heating base.
6. Cover; cook on HIGH for 1 hour. Check the shanks for doneness: remove one and place it on a plate. The meat should be very soft but still attached to the bone.
7. To serve; add the precooked couscous to the One Pot™ stoneware just to reheat, about 3-4 minutes. Using a slotted spoon, remove some of the couscous, carrot and celery and place in the bottom of a shallow bowl. Place a pork shank on top of that and then spoon 2-3 ounces of the braising liquid into the bowl.

### **Serves 4**

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## **Stuffed Pork Chops**

- 6 2-inch thick pork chops (bone in)
- 1 8-ounce can creamed corn
- 1½ cups bread crumbs
- cup chopped scallions
- 2 teaspoons salt
- 2 teaspoons pepper
- 1 teaspoon ground sage
- 4-8 teaspoons water (for bread crumbs)
- ¼ cup apple juice

1. Preheat broiler. With a sharp knife, cut a pocket into the center of each pork chop by slicing horizontally along the chop.
2. In a bowl, combine bread crumbs, corn, scallions, salt, pepper and sage. Mix, and add water until moist and “sticky”. Stuff bread crumb mixture into pocket of each pork chop, and place chops in One Pot™ stoneware.
3. Place One Pot™ stoneware in broiler and cook until the chops are browned, about 10-15 minutes in the oven. Remove from oven, add apple juice, and place One Pot™ stoneware in slow cooker heating base. Cover and cook on LOW for 6-8 hours or on HIGH for 3-4 hours and serve. (You can substitute an 8-ounce can of apple pie filling for the creamed corn if desired).

### **Serves 6-8**

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## Knockwurst and Cabbage

Olive oil  
 8-10 knockwursts  
 ½ cup white onions, thinly sliced  
 1 head purple cabbage, sliced into ¼-inch slices  
 1 teaspoon sea salt  
 2 teaspoons caraway seeds  
 4 cups chicken broth

1. Coat the bottom of the One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Brown the knockwursts on all sides.
2. Transfer One Pot™ stoneware to the slow cooker heating base. Add cabbage and onions on top of knockwurst. Sprinkle with salt and caraway seeds and then pour in chicken broth. Cover and cook on LOW for 4 hours or on HIGH for about 2 hours, or until knockwursts are cooked through and cabbage and onions are softened.

**Serves 8**

## Jambalaya

1 pound cooked sausage, sliced	1 tablespoon minced garlic
2 cups boiled ham, diced	1 tablespoon parsley, minced
2 onions, chopped	½ teaspoon dried thyme
2 stalks celery, sliced	2 whole cloves
½ green pepper, diced	2 tablespoons olive or canola oil
1 28-ounce can whole tomatoes	1 cup rice, uncooked
¼ cup tomato paste	
1 pound medium to large shrimp, peeled and deveined	

1. Mix all ingredients except shrimp in One Pot™ stoneware. Place the One Pot™ stoneware in the slow cooker heating base, cover, and cook on LOW for 8-10 hours or on HIGH for 4-6 hours.
2. Thirty minutes before serving, set heating base to HIGH and add shrimp.

**Serves 6-8**

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## Soups and Chowders

### French Onion Soup

4 extra-large sweet onions, peeled  
 4 tablespoons butter  
 2 quarts beef or vegetable broth, divided  
 2 cups dry white wine  
 2 cups water  
 1 tablespoon fresh thyme leaves, minced  
 6 cups large seasoned croutons  
 1 cup Swiss or Gruyere cheese, shredded

1. Cut each of the onions in half and then half again. Cut each quarter into ¼-inch thick slices.
2. Add butter to One Pot™ stoneware and place on stovetop set to MEDIUM-LOW heat. Stir every 7-8 minutes, and cook until onions are soft and caramelized, about 45-50 minutes. Add the wine and let the liquid reduce almost completely, about 15 minutes.
3. Add the broth, water, and thyme to the One Pot™ stoneware. Transfer the One Pot™ stoneware to the slow cooker heating base, cover, and cook on HIGH for 2½ hours or until the soup is thoroughly heated.
4. Just prior to serving, top soup with croutons and sprinkle cheese over the croutons. Preheat the oven broiler and place the One Pot™ stoneware under broiler. Broil until the cheese is melted and golden. Serve immediately.

**Serves 8-10**

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### Lentil Soup with Ham and Bacon

Olive oil  
 8 cups beef broth  
 1 cup carrots, chopped  
 2 cups ham, chopped  
 ¾ cup celery, chopped  
 ½ cup onions, chopped  
 1 6-ounce can chopped tomatoes  
 ½ teaspoon dried marjoram  
 1½ pound lentils (dry)  
 2 teaspoons salt  
 2 teaspoons pepper  
 1 cup bacon, chopped

1. Coat bottom of One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Sauté bacon until firm; remove from heat and add remaining ingredients.
2. Place One Pot™ stoneware in the slow cooker heating base, cover, and cook on LOW for 8-10 hours or on HIGH for 6-8 hours, until lentils are tender.

**Serves 8**

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## Cheesy Tavern Soup

Olive oil  
 ½ cup celery, chopped  
 ½ cup carrots, chopped  
 ½ cup green peppers, chopped  
 ½ cup onion, chopped  
 64 ounces chicken broth  
 4 tablespoons butter  
 2 teaspoons salt  
 2 teaspoons pepper  
 2 cans beer (room temperature)  
 ½ cup flour  
 4 cups grated cheddar cheese

1. Coat bottom of One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Sauté celery, carrots, onions, and peppers until tender.
2. Add remaining ingredients (except flour and cheese) into One Pot™ stoneware and place One Pot™ stoneware in the slow cooker heating base. Cover and cook on LOW for 6 hours or on HIGH for 2-4 hours.
3. Dissolve flour in a small amount of water and add to soup, stirring in well.
4. Top with grated cheese and place in preheated broiler, uncovered, for 10-15 minutes to melt cheese.

**Serves 8**

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## Roasted Corn and Red Pepper Chowder

Olive oil  
 2 cups fresh corn kernels (you may substitute frozen, thawed corn, if desired)  
 1 red bell pepper, cored, seeded and diced  
 2 green onions, sliced  
 4 cups chicken broth  
 2 baking potatoes, peeled and diced  
 1 teaspoon salt  
 ½ teaspoon freshly ground black pepper  
 1 13-ounce can evaporated milk  
 2 tablespoons flat leaf parsley, minced

1. Coat the bottom of the One Pot™ stoneware with olive oil and place on stovetop set to MEDIUM heat. Add the corn, red pepper and onions sauté the vegetables until they are tender and lightly browned, about 7-8 minutes.
2. Transfer the One Pot™ stoneware to the slow cooker heating base. Add the green onions, broth, potatoes, salt, and pepper, and stir to combine. Cover and cook on LOW for 7-9 hours or on HIGH for 4-5 hours
3. Thirty minutes prior to serving, add the milk and blend well. Garnish with parsley to serve.

**Serves 4**

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**Sweet Italian Sausage and Vegetable Soup**

Olive oil or vegetable oil  
1 pound sweet Italian sausage, casings removed  
1 stalk celery, finely chopped  
1 medium yellow squash, peeled and diced  
1 small white onion, peeled and sliced thin  
3 cups beef broth  
1 medium tomato, peeled and freshly crushed  
1 teaspoon salt  
2 teaspoons fresh basil leaves, chopped  
1 teaspoon fresh oregano leaves, chopped  
1 teaspoon freshly ground black pepper  
1 cup Romano cheese, freshly grated

1. Coat the bottom of the One Pot™ stoneware with oil and place on stovetop set to MEDIUM heat. Once the oil is hot, brown and crumble the sausage until no pink remains, about 10 minutes. Drain any fat that accumulates.
2. Add the celery, squash, and onion, and sauté for 4 minutes, stirring continuously. Combine all of the ingredients except the grated cheese into the One Pot™ stoneware. Transfer the One Pot™ stoneware to the slow cooker heating base, cover, and cook on LOW for 5-6 hours or on HIGH for 2-3 hours.
3. Add additional salt and pepper to taste. Ladle the soup into bowls and top each serving with Romano cheese.

**Serves 6**

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**Tropical Tea**

1 gallon hot water  
12 tea bags (strings and labels removed)  
cup sugar  
6 tablespoons honey  
1 mango, sliced  
2½ cups pineapple juice  
1 orange, sliced (½-inch thick slices)  
1 can sliced pineapple  
1 star fruit, sliced (½-inch thick slices)  
1 bunch fresh mint leaves

1. Dice mango and pineapple, then combine all ingredients (except mint leaves) in One Pot™ stoneware.
2. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 4 hours. Serve with mint leaves as garnish.

**Serves 10**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Spiced Coffee

- 1 gallon coffee
- ½ cup chocolate syrup
- cup sugar
- 6 cinnamon sticks
- 3 teaspoons whole cloves
- 1 teaspoon anise flavoring
- 1 teaspoon orange zest
- 1 teaspoon lemon zest
- 2 cups whipped cream or non-dairy topping
- 4 tablespoons vanilla extract
- ¼ cup cocoa powder
- ¼ cup spiced rum (optional)

1. Combine all ingredients (except whipped cream and vanilla) in One Pot™ stoneware. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 3-4 hours.
2. In a bowl, combine whipped cream and vanilla, and refrigerate.
3. When ready to serve, ladle into coffee cups and top with a dollop of whipped vanilla cream and dust with cocoa powder.

**Serves 10**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Maine Blueberry Cake

- 4 cups flour
- 2 cups sugar
- 8 teaspoons baking powder
- ¼ teaspoon salt
- 4 eggs (slightly beaten)
- ¾ cup vegetable oil
- ½ cup milk
- 2 teaspoons vanilla
- 4 cups fresh or frozen Maine blueberries
- Nonstick cooking spray

### Topping:

- 1 cup softened butter
- ½ cup light brown sugar
- ½ cup flour
- cup cinnamon

1. In a 4 quart mixing bowl, combine flour, sugar, baking powder, and salt and mix well.
2. Add to the mixture beaten eggs, oil, milk, and vanilla. Beat until smooth. Fold in blueberries gently.
3. Spray inside of One Pot™ stoneware with non stick cooking spray, and pour in cake batter. Mix topping, and place on top of batter. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on HIGH for 3-4 hours. Serve WARM with butter.

**Serves 8-10**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Poached Autumn Fruits with Vanilla-Citrus Broth

*This recipe was created by renowned Chef Tom Valenti of Ovest Restaurant in New York City.*

2 Granny Smith apples, peeled, cored (reserve cores), and halved  
 2 Bartlett pears, peeled, cored (reserve cores), and halved  
 1 orange, peeled and halved  
 5 tablespoons honey  
 1 vanilla bean, split and seeded  
 1 cinnamon stick  
 1/3 cup sugar  
 Water, enough to cover fruit  
 Vanilla ice cream

1. Add apple and pear cores to the One Pot™ stoneware. Squeeze the juice from the orange halves into the One Pot™ stoneware and add the orange halves, honey, vanilla bean and seeds, cinnamon stick, and sugar. Add the apple and pear halves and add just enough water to cover the fruit.
2. Stir lightly to combine and place One Pot™ stoneware in slow cooker heating base. Cover and cook on HIGH for approximately 2 hours and test for doneness. Test with a knife to ensure fruit is tender.
3. Remove the fruit halves and reserve. Strain and reserve the poaching liquid, and pour liquid back into the One Pot™ stoneware. Discard solids. Place One Pot™ stoneware on stovetop set to LOW heat and simmer gently until the liquid reduces by half and thickens.
4. Dice the apple and pear halves and add them back into the reduced poaching liquid just long enough to re-warm the fruit. Drain and reserve the liquid from the fruit.
5. For individual servings, place fruit dice in bottom of bowl. Pour sauce around fruit and finish with a scoop of your favorite vanilla ice cream.

**Serves 4-6**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.

## Christmas Plum Pudding

10 slices white bread (cut into 2-inch cubes)  
 2 1/2 cups milk  
 4 eggs (slightly beaten)  
 2 1/4 cups light brown sugar  
 1/2 cup orange juice  
 1/4 cup shortening  
 3 teaspoons vanilla extract  
 2 1/4 cups flour  
 2 teaspoons baking soda  
 1 teaspoon salt  
 5 teaspoons cinnamon  
 2 teaspoons cloves  
 2 teaspoons mace  
 3 cups raisins  
 2 cups dried plums  
 1 cup dried candied fruit mix  
 Vegetable oil or nonstick cooking spray

1. Combine bread and milk in bowl; let soak.
2. Mix dry ingredients then add orange juice and fruits.
3. Coat inside of One Pot™ stoneware with vegetable oil or nonstick spray then pour both bread and fruit mixture into One Pot™ stoneware. Place One Pot™ stoneware in slow cooker heating base, cover, and cook on LOW for 6-7 hours or on HIGH for 2-4 hours. Serve WARM.

**Serves 8-10**

**Note:** The recipes included in this instruction book must always be used with One Pot™ stoneware. When using an electric stovetop, the heat diffuser must be used with One Pot™ stoneware.